



VINITY
WINE COMPANY

Revì TRENTODOC

Cavaliere Nero – Extra Brut Rosé Riserva TRENTODOC

Revì Cavaliere Nero, Extra Brut Rose Riserva, is “110 percent Pinot Nero”. Being an Extra Brut gives it a crispness and elegance that balances the power of the fruit

Appellation: TRENTODOC

Type: Extra Brut, Rosé, sparkling.

Varietal: 100% Pinot Nero (Pinot Noir).



Tasting Notes

Color: Coral Pink

Bouquet: Complex, intense and fine nose with freshly baked bread crust, strawberry, currant, raspberry, blueberry, and then cherry. There is an underlying floral scent reminiscent of aromatic orchids, herbs, baking spices and notes of chocolate and vanilla.

Taste: There is great acidic freshness, with a mouth-filling flavor and structure that balances well with the wide and succulent mouthfeel. In mid-palate a fruity vein of the aromatic palette that is definitely Pinot Nero. Excellent harmony and persistence, with a nice salty, mineral streak on the complex and long finish. Being Extra Brut supports the fullness and the complexity of taste.

Perlage: Fine and persistent.

Alcohol: 12.5%

Serving Temperature: 8-10°C (47-50°F).

Pairing: For the whole meal, excellent with foods that require a great structure in wine.

Vineyard Notes

Production area: Trentino.

Winemaking Notes

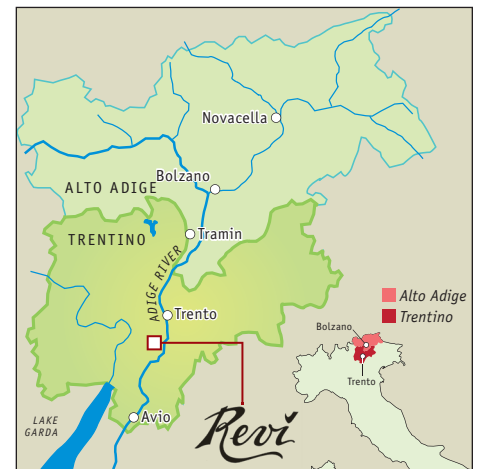
Harvest: Early September.

Vinification: Soft pressing, must is separated from the stalks, then clarified and fermented. Fermentation's temperature is controlled by refrigeration.

Fermentation: Metodo Classico (Classic Method).

Aging: 70 months on the lees.

Residual sugar: 0-6 g/l.



Revì was founded in 1982 by Paolo Malfer after years of tests and trials with which he perfected the production techniques necessary to create a premium sparkling wine. The name Revì derives from the toponym of the production area which, according to legend, had vines of such a superior quality they were dubbed “King Vines”. Revì produces only sparkling, Metodo Classico, Trento DOC wines (TRENTODOC). What makes TRENTODOC unique are the Dolomite. The region's alpine setting ensures pure, clean air and water, excellent soil, and a wide temperature variation between warm days (phenolic ripeness) and cool nights which preserve acidity (a key to freshness and structure, which allows a wine to gain character with age in the bottle).